



July 2007 Newsletter

Federation of Wine and Food Societies of New Zealand Inc

Editor Kathleen Brooker sandk135@clear.net.nz

You are invited

Stanley Harris Dinner

Saturday 6th October 2007

*Martin Bosley's Yacht Club Restaurant
103 Oriental Parade
Wellington*

Time: 6.30pm for 7.00pm

Cost: \$145

Details and Registration on following pages

Last years Inaugural Stanley Harris Dinner at Brookfield's Vineyard was a great success. This year the Stanley Harris Dinner is being held at Martin Bosley's Yacht Club Restaurant in Wellington. Martin Bosley is the owner/chef and has designed a very interesting and challenging menu.

Martin has won many awards for his cuisine throughout New Zealand and overseas. Martin has recently been appointed the food editor for the New Zealand Listener. See p.60 in each issue for some interesting articles and recipes. He has a couple of pages in each issue.

The Guest speaker will be Larry McKenna the co owner of and wine maker at the Escarpment Vineyard, Martinborough. His wine "Kupe" will accompany the duck.

The restaurant has magnificent harbour views of Wellington.

Numbers are limited to 80.

The very interesting and challenging menu.....



Stanley Harris Dinner

Federation of Wine and Food Societies of New Zealand

October 6th 2007

MENU

Canapés on arrival

Grilled Scallop, Potato Mousse, Pea Puree
'Virtual' Foie Gras, Lemon Pith Puree

Amuse Bouche

Prawn, Cacciucco Gelée

Sea Urchin Risotto, Spinach Puree, Almond Shavings

Shredded Pork Belly, Scampi Tail, White Miso, Haricot Beans, Cabbage

Duck Breast Sous Vide, Hibiscus Poached Pear, Mushroom Salad, Roasted Barley
Emulsion, Glucose, Vanilla, Cinnamon

Goats Cheese Salad, Tastes of Spring, Olive Marmalade

Dessert

Blue Cheese Ice Cream, Candied Celery, Oat Dentelle

Coffee or Tea

Stanley Harris would be pleased with this selection of New Zealand Wines.....

Chauvet with the canapés.

Quartz Reef in Central Otago (Cromwell) is the home of this wine. As Cuisine says "Quartz Reef combines the experience and skills of Australian winemaker Rudi Bauer with those of his business partner, French-woman Clotilde Chauvet. Here also, the Old World winemaking practices typical of the winemakers' European background converge with a less traditionalist New World approach.....Clotilde follows her family tradition by making Methode Traditionnelle, as the Chauvets have done in Champagne for centuries."

Seleni "The Circle" Semillon 2004 the first wine with your fish.

This Hawkes Bay wine has been specially selected for it's mouth filling, ripe lime and tropical fruit flavours with excellent balance and length. Just perfect with the fish.

La Strada Chardonnay 2004 the second wine with your pork belly.....

This is a Marlborough wine produced and bottled by Fromm Winery. Bob Campbell MW, writing in Gourmet Traveller Wine, April 2006, said "Rating 95 * * * * * I've spent many sleepless nights agonising over which winery makes the country's best Chardonnay. Neudorf wines (marginally) in the long-term, but Fromm can breast the tape well ahead of the field in favourable vintages - 2004 being a prime example. A lovely, weighty, tight and powerful wine with masses of mineral, white peach and grapefruit and a hint of matchstick. It's classically Burgundian and I love it!"

Escarpment "KUPE" 2005 Martinborough Pinot Noir the third wine with your duck

Larry McKenna made the first acclaimed Martinborough Pinot

Noir (for Martinborough Vineyard) in the mid-1980's and stayed with that company until 1999, when he formed a partnership with the Kirby family of Australia and planted new vineyards in what was then virtual virgin territory at Te Muna. A passionate champion of Pinot Noir, Larry aims for a more structured, less overtly fruity style than most other New Zealand examples. His 2005 Kupe is premium Pinot Noir. You will have a chance to taste it and to question him about it after he has spoken to you as our guest speaker on the evening.

Our Dessert wine has yet to be selected. We are negotiating to obtain a wine from either Gisborne or Auckland. Either way it will compliment the blue cheese ice cream and be a superb example of this wine style from a New Zealand producer.

Where to stay. We suggest that you look up www.wellingtonnz.com/accommodation . This will show you what is available in the city. Directly opposite Martin Bosley's is the **Copthorne Hotel Oriental Bay** Wellington, telephone 385 0279. email monique.pelzers@millenniumhotels.co.nz. Special rates apply if you advise you are coming to the function. Do not delay as accommodation in Wellington is always at a premium especially October. If you need help with accommodation contact me: sandk135@clear.net.nz .

Brunch. Sunday 7 October. This is entirely informal. It is suggested that we all meet at **The Parade Café**, 148 Oriental Parade at 11am. This café is very popular but they will reserve an area for us. Order at the counter and ask to be directed to the Federation's area. More details on the Saturday night but please indicate on the form if you are interested so that we can reserve enough space at the Cafe.

R. S. V. P.

**The Secretary
The Federation of Wine & Food Societies of New Zealand
P O Box 1283
Taupo
NEW ZEALAND**

Yes, I / we wish to attend The Stanley Harris Dinner at Martin Bosley's Yacht Club Restaurant on Saturday 6th October 2007.

Name/s

.....

Number attending **at \$145 per person**

Total of cheque enclosed \$(NZ)

Contact ph number.....

or e-mail.....

Special dietary requirements.....

.....

In Wellington I /we will be staying

Copthorne Oriental Bay Hotel

Other Hotel (below)

Other Private (below)

.....

.....

**I/we wish to attend the Informal Brunch on Sunday morning at 11am
at The Parade Café, Oriental Bay.**

News from Societies

Note from Editor

To date I have not received as many contributions from Societies as the last newsletter. We would love to include as much as we can in the way of information about functions, past and future, wine reviews or any other comment relating to wine and food.

Thank you to those Societies who have sent information for this newsletter

Auckland

President Stuart Brooker and Editor attended the Wine and Food Society of Auckland's President's Dinner. This was held on a very wintry cold evening at Vinnies Restaurant but once through the door into the restaurant the weather was forgotten. The chef Geoff Scott designed an exciting menu for this premier Black Tie event. The cellar master chose premium wines from the cellar for the occasion. The wine high light was the Ch. Lafite Rothschild Pauillac 1996.

Auckland's Future Functions
None notified for this newsletter

Christchurch

Good news. The Wine and Food Society of Christchurch have advised they will host the Federation Convention in Christchurch in 2009.

Hawkes Bay, Hamilton and Gisborne

No news received.

Palmerston North

Outback Experience - "32 members braved the elements on Sunday 10 June on a comfortable and eventually large enough bus.

After a stop at Ashhurst to pick up two natives braving the cold on the side of the road, we wound through the Manawatu Gorge to stop at the iconic Tui brewery in Mangatainoka.

Into the rustic interior to sample a variety of beers. This the men really enjoyed. There were even some frauleins seen holding handles of dark ale but they were in the minority

sprinkled among the female glasses of Chardonnay and Sauvignon Blanc.

A tour of the museum was worthwhile for two reasons:

- 1) It was warmer than downstairs.
- 2) The display information was interesting and easily read.

Some men were seen clutching, (yes, men can clutch) plastic bags of purchases.

After extracting the women from the "naughty cushions" around the roaring fire we headed off to Pahiatua to the Black Stump Café.

A warm and friendly atmosphere along with excellent food, efficient staff plus of course the good company, made us all forget the bleak day outside.

The Special Lunch at the Black Stump was just that.

My tender baked pork fillet on a caramelized onion, pear and blue cheese tart and cider reduction was faultless and the sticky date pudding finished with vanilla ice cream was the perfect finish to a superb lunch.

Back onto the bus for a quick trip to Palmerston North with everyone feeling they'd had a good day."

From "The Eye of the Grape" Palmerston North's Newsletter.

You may well ask who is "The Eye of the Grape"? The Eye of the Grape is the person who the President asks to report on the last function. Their identity is kept secret and their report is never edited or altered, so it provides excellent feed back for their committee. (Generally the Eye of the Grape is not a committee member).

Palmerston North's Future Functions

August 25th "Dancing with the Stars"
Sounds a fun night.

Taupo

"Forty Eight people who appreciate good wine and food gathered on a cold Taupo day to meet the Winemaker of The Year, Gordon Russell, at the Taupo Winetasters' Club Annual Mid-Winter Luncheon in the Edgewater Restaurant at the Millennium Manuel's Hotel Taupo on Sunday 24th June. Visitors included an enthusiastic group of 12 from the Tauranga Wine and Food Society led by Rob and Margaret Greenfield. Also in our midst was the President of Wine and Food Societies of New Zealand Inc and his wife Kathleen who now edits the Federation's new newsletter. All agreed the day was another great success in keeping with the fine tradition the Mid-Winter Luncheon has built up over the years since its inception as the highlight of the club's programme each year.

The praise this year for upholding the high quality of this annual function must go not only to Gordon, our guest winemaker, but also once again to the other key person in the mix, executive chef of the day Glen Sando of the Edgewater Restaurant.

Gordon's award winning wines were superb and the matched Glen's innovative menu perfectly. Gordon is the senior winemaker at Esk Valley Estate in Hawke's Bay and he won the prestigious title of 'Winemaker of the Year' at this year's Royal Easter Wine Show. In addition to being named Winemaker of the Year, Gordon and Esk Valley Estate Team also won trophies for the Champion Syrah and Champion Wine of the show with the Esk Valley Reserve Syrah 2005.

Gordon has been with Esk Valley Estate since 1990 and as we sampled each wine and listened to him talk it became evident he places emphasis firmly on quality and his wines are full of character and complexity.

At the conclusion of the Luncheon President Stuart Brooker presented chef Glen Sando with a Certificate of Excellence on behalf of the federation of Wine and Food Societies of New Zealand in recognition of the high standard of the Black Tie Dinner held during the Federation's Convention at Manuel's Taupo last year. He also congratulated Glen on the magnificent luncheon we had just consumed as further proof that the certificate was well earned."

Abridged version from the Taupo Winetasters' Club Newsletter.

Taupo's Future Functions

Wednesday 15 August
Sanderson Wines

Wednesday 19 September
Lake Chalice

Wednesday 17 October
Askerne Estate Winery

Wednesday 21 November
AGM & Amor Bental

All these functions are to take place at 7.30pm, Take a Break Café, Heu Heu Street, Taupo.

If anyone is planning to be visiting Taupo I am sure you would be welcome.

Contact Secretary:
Betty Sowersby
rosby@clear.net.nz

The Taupo Winetasters' Club produce a very interesting newsletter and if you wish to receive it contact the editor Colin Cockburn colin@reap.org.nz

News from Societies (ctd)

Tauranga

No news received

Wellington

A Taste of Brittany – Dinner at Bistro Breton - Kelburn

“The visit to Bistro Breton (late marbles and Kelburn Bistro) brought back good memories of the days of Ruth Pretty and more recently an excellent food options lunch organised for the Society. The décor is well suited to the size of our party with tables set in semi private groupings. It has recently seen a change of ownership with chef Stephan Clatin who owned a restaurant in Brittany for the last nine years before transplanting himself and his Wellington born wife Cathie to New Zealand.

The highlight of the evening was the wine and food matching with the cellar master selecting two wines from the Loire and two from the Southern Rhone. We were welcomed with a glass of Bouvet Samur NV, light, fresh, soft, with pip fruit flavours, almost but not sweet, served with canapés of home smoked salmon, salmon pate, and spicy pork sausage with grainy mustard. Perfect one mouthful servings. The sausage made to Stephan’s specification by the butcher next door.

The Tavel Rose 2004 (that benchmark Rose) was dry, firm, assertive, and slightly pungent, a perfect match with the strong and rich flavours of the Soup de Poisson which had a smooth consistency and served with croutons, paprika mayonaise and gruyere. While it appeared to have too many flavours they all came together on tasting. (While we visualised the crayfish shells simmering in the stock to give the lovely colour, the chef mentioned tomato concentrate).

Like the Tavel, the next wine, the Domaine Santa Duc Gignondas 1998 has Grenache as the main grape variety. Gignondas has been referred to as the poor relation to Chateau Neuf du Pape but this wine has class. A classic Southern Rhone wine with very ripe fruit, good tannins and acids, which were a perfect match for the veal. This wine has plenty of life left in it. The combination was ethereal. The medallions of farm veal, pan fried and served with a rich shallot and tarragon jus were succulent and flavoursome.

The last wine of the night, Domaine Bourillon Doerleons 1990, a Vouvray Molleux demonstrated why we are fortunate to belong to the Society. A 17 year old Chenin Blanc, chosen by the cellar master of the time from a good vintage, cellared well and served at the right time with the right dessert by the current cellar master. Honeysuckle scented wine with a perfect balance of

sweetness, fruit and acidity. The pear and almond tart was an excellent choice. A lovely finishing touch to the meal. The service throughout the evening from Madame Clatin and her helper was excellent, bright, informative, efficient and charming.

Thank you to the Bistro Breton for an Evening in Brittany”

Wellington’s Future Functions

July 30 : Maria Pia's Trattoria

August : Chapman Tripp Board

Room Dinner chef Tracy Lines

August/ September: AGM venue to be advised

Other Federation News

Reminder

2008 Convention

Second Joint Convention of the Combined Federations of Wine and Food Societies of Australia and New Zealand

Melbourne Victoria

Pre Tour April 8 – 10 2008

Convention April 11 – 13 2008

If you have not already done so and are interested in attending, contact:

Mrs K de Pury

“Yeringberg”

Coldstream Vic 3770

kdepury@bigpond.com

or

Mrs B Tomkins

30A Glen Street

Hawthorn Vic 3122

tomkins@extonholdings.com.au

Restaurant Guide Book

This is progressing slowly. This is a new initiative by the Federation to benefit all members of all Societies. Please give the matter some thought, encourage your President and be prepared to give them a list of your favourite restaurants in your area. (Form attached.)

Wine Offer

Unfortunately Kupe 2005 is now completely sold out. You will taste some at the Stanley Harris Dinner in Wellington on 6 October. We will be able to purchase Kupe 2006 in March of

2008. We have reserved an entitlement to this wine. More information then.

We are investigating other options and will advise details of another offer in the next newsletter.

AGM 2008

The current planning is to hold the 2008 Annual General Meeting of the Federation in Hamilton early in March 2008. This will enable us to elect the officers for the next two years so that the new President will be able to represent us at the Second Joint Australia and New Zealand Combined Convention in Melbourne. Provided all goes according to plan the new President will be Ray Toms, the Second Vice President Philipa Harrison will become the First Vice President and a new Second Vice President will be elected. Stuart Brooker will become the Immediate Past President, replacing Trevor Steiner.

Visiting other Societies

The mid winter luncheon held by the Taupo Winetasters’ Club was a huge success enjoyed by visitors from both Tauranga and Wellington Societies. These visitors were welcomed and were charged “members” rates, not the usual extra for “guest” rates. This privilege being extended to members of other Federated Societies is certainly appreciated and is recommended as an encouragement to foster visits to each other society’s functions. The President notes that whenever he attends society functions this privilege is extended to him and his wife. One of the advantages of being a member of a “**Federated Society**” is that you can find out from this newsletter other society’s functions and attend if you wish.

Editors notes:

1. I am receiving monthly newsletters by email from “The Ferret” in Christchurch. I cannot reproduce it in full as they are quite lengthy.

The Ferret is a shop located at 130C Montreal Street, Christchurch. They appear to have very interesting wine tastings often accompanied by food, often with a theme. For those interested their website is www.wineferret.co.nz or ph 03 379 1674

2. If you do not wish to continue receiving this Federation Newsletter please advise.

Kathleen Brooker Editor